99 FOODS AND BEVERAGES
426-20
1874
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CORDITE
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158, 159

A.D. 1874, *7th July*. N° 2387.

Bread and Biscuits.

LETTERS PATENT to John Carpenter Pooley, of No. 8, George Street, Bath, in the County of Somerset, for the Invention of "IMPROVEMENTS IN THE MANUFACTURE OF BREAD AND BISCUITS."

Sealed the 2nd October 1874, and dated the 7th July 1874.

PROVISIONAL SPECIFICATION left by the said John Carpenter Pooley at the Office of the Commissioners of Patents, with his Petition, on the 7th July 1874.

I, JOHN CARPENTER POOLEY, of No. 8, George Street, Bath, in the County of Somerset, do hereby declare the nature of the said Invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD AND BISCUITS," to be as follows:—

This Invention consists in the manufacture of bread and biscuits from a mixture of wheat flour and malt flour. I prefer to use the malt in the proportion of about one ounce malt flour to one pound wheat flour.

The malt and wheat may, if desired, be mixed together before grinding, or they may be ground separately and afterwards mixed together.

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Pooley's Improvements in the Manufacture of Bread and Biscuits.

Bread made from flour to which ground malt has been added as above described will be more easy of digestion, more nourishing, more agreeable to the palate, and will keep sweet and moist much longer than ordinary bread.

SPECIFICATION in pursuance of the conditions of the Letters Patent filed by the said John Carpenter Pooley in the Great Seal Patent Office on the 6th January 1875.

TO ALL TO WHOM THESE PRESENTS SHALL COME, I, JOHN CARPENTER POOLEY, of No. 8, George Street, Bath, in the County of Somerset, send greeting.

WHEREAS Her most Excellent Majesty Queen Victoria, by Her Letters Patent, bearing date the Seventh day of July, in the year our Lord One thousand eight hundred and seventy-four, in the thirty-eighth year of Her reign, did, for Herself, Her heirs and successors, give and grant unto me, the said John Carpenter Pooley, Her special license that I, the said John Carpenter Pooley, my executors, administrators, and assigns, or such others as I, the said John Carpenter Pooley, my executors, administrators, and assigns, should at any time agree with, and no others, from time to time and at all times thereafter during the term therein expressed, should and lawfully might make, use, exercise, and vend, within the United Kingdom of Great Britain and Ireland, the Channel Islands, and Isle of Man, an Invention for "IMPROVEMENTS IN THE MANUFACTURE OF BREAD AND BISCUITS," upon the condition (amongst others) that I, the said John Carpenter Pooley, my executors or administrators, by an instrument in writing under my, or their, or one of their hands and seals, should particularly describe and ascertain the nature of the said Invention, and in what manner the same was to be performed, and cause the same to be filed in the Great Seal Patent Office within six calendar months next and immediately after the date of the said Letters Patent.

NOW KNOW YE, that I, the said John Carpenter Pooley, do hereby declare the nature of the said Invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement thereof, that is to say :—

This Invention consists in the manufacture of bread and biscuits by

the use of wheat flour together with malt flour. I prefer to use the malt in the proportion of about one ounce malt flour to one pound wheat flour.

The malt and wheat may, if desired, be mixed together before grinding, but I prefer that they should be ground separately.

I can make bread with a mixture of wheat flour and malt flour in the usual way, without any change in the manufacturing processes, whether fermented or unfermented, but I find the following to be the best plan.

In the manufacture of fermented bread I make the first "sponge" in the usual way from wheat flour only. I then take the malt flour and mix it with sufficient water, and then carefully heat the mixture in a suitable vessel, stirring it all the time, and continue the application of heat until the mixture first thickens, and afterwards liquifies again. I then cease the application of heat, and when the mixture is sufficiently cooled, I mix it with the "sponge," then add the remaining portion of wheat flour and a little salt, then thoroughly incorporate and knead the whole in the usual way. It is then ready for the oven.

In the manufacture of unfermented bread I follow the same process as to the mixing and heating the malt flour and water together in the manner described for making fermented bread.

Bread made from flour of wheat and malt as above described will be more easy of digestion, more nourishing, more agreeable to the palate, and will keep sweet and moist much longer than ordinary bread.

What I claim is the manufacture of bread and biscuits from malt and wheat flour, substantially as described.

In witness whereof, I, the said John Carpenter Pooley, have hereunto set my hand and seal, this Twenty-sixth day of December, in the year of our Lord One thousand eight hundred and seventy-four.

JOHN C. POOLEY. (L.S.)

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Printers to the Queen's most Excellent Majesty. 1875.